



Own Obituary Head
CLEVELAND, (U.P.)—William Hooley, 80, Buffalo, N. Y., was sitting peacefully in a restaurant reading a newspaper and drinking a bottle of beer as he read his "death notice" in the paper. On investigation Hooley found that was a case of "mistaken identity."

GIVE A MAN A GOOD STEAK

... and you can wrap him around your finger. And smart housewives know that, too.

But the REALLY smart housewife is the one who buys that steak at Grubb's. There's no danger then of serving "the master" a piece of shoe leather that gives him indigestion and spoils his good nature. And, too, he will never kick on the meat bills, either.

GRUBB'S MARKET
CHOICE MEATS
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RECIPE FORUM

Two tickets to the Torrance Theatre will be given FREE to the reader who mails or brings in a recipe that is published in these columns. Send us your favorite recipes. The tickets will be mailed to you.

LEG OF LAMB and Caper Sauce

Wipe, trim, and prepare leg of lamb for cooking. Season with salt and spread with melted butter. Place in shallow open pan for roasting. Place in the cold oven of electric range. Turn on oven for roasting. Set temperature control to 350-375 degrees and roast, allowing 30 minutes per pound. Serve with Caper sauce.

Caper Sauce
2 tablespoons butter
2 tablespoons flour
1 cup milk
1/2 teaspoon salt
Pepper
1 small bottle capers
Method: Melt butter on the

CHERRY PUDDING

1/4 cup butter
1/4 cup sugar
1 egg
1 1/2 cups flour
3/4 teaspoon baking powder
Few grains of salt
1/2 cup milk
1 cup cherries, pitted and drained free from juice
Cream the butter and sugar. Add sifted dry ingredients alternately with the milk to the first mixture. Place cherries in buttered mold and pour the batter over them.

MIXED FISH GRILL

4 fillets of trout
4 tomatoes (cut in halves)
4 small cooked sweet potatoes (cut in halves lengthwise)
1/2 cup butter (melted)
Salt
Pepper
2 tablespoons lemon juice
Paprika

CUISINE NEWSLETTER
By NINA G. ABBEY

"Such and so various are the tastes of men."

CORN SOUFFLE

Cook
1 Tbsp. chopped green pepper in butter
Make white sauce of
1/2 Cup flour
1/2 Tbsp. butter
2 Cups milk and
1 Tsp. prepared mustard. Add this sauce to the peppers. Add
1 Cup scalded green corn (or can of whole kernel corn)
1 Cup chopped American cheese
3 Egg yolks, beaten.
Fold in beaten whites of 3 eggs. Turn into buttered dish, stand in pan of hot water, bake about 30 minutes in a moderate oven, 350° F. Serves six.

ANTHROPO APPETIZERS

Cook artichokes until tender in water with half a clove of garlic and 2 tablespoons vinegar. Then break open the leaves and put caviar in the openings. Serve with lemon.

DROP REFRIGERATOR COOKIES

1/2 Cup brown sugar
1/2 Cup shortening
1 Egg
1/2 Cup flour
1/2 Cup sour cream
1 Tsp. soda
1 Tsp. baking powder
5/8 Cup chopped nuts
Mix all together and place in covered dish in ice refrigerator overnight. Drop by spoonfuls on a buttered baking sheet & bake at 350°.

TOMATO RELISH

2 Gal. ripe tomatoes. Peel dry and sprinkle with 2 cups of salt and let stand overnight.
Drain the liquor off in the morning and run through a chopper. Then add the following:
3 Cups ground onions
5 green peppers ground
2 Cups sugar, 2 cups mustard seed (white)
2 Tsp. cloves, 4 tsp. cinnamon
Mix ingredients together thoroughly and add 2 quarts cold vinegar. Will keep in open jars. Makes about 3 gallons.

PINEAPPLE SHERBET

2 Lemons 1/2 Qt. milk
2 Cups sugar 3 Oranges
1 Pt. whipping cream
1 Large can of crushed pineapple
Whip cream. Add all together and freeze. Makes 1 gallon.

CENTENNIAL CAKE

1 Cup butter 5 Egg whites
3 Cups flour 1/2 Tsp. vanilla (cake)
1/2 Tsp. orange
2 Cups sugar 1/2 Tsp. lemon
1 Cup milk 1/2 Tsp. salt
3 Tsp. baking powder
Cream the butter and sugar very thoroughly. Sift flour and baking powder, add alternately with the milk. Fold in the beaten egg whites. Add flavoring and salt and bake at 350° F.

4 Minute Frosting

2 Unbeaten egg whites
1 Cup sugar
1/2 Tsp. cream of tartar
3 Tsp. of cold water
1 Tsp. flavoring
Beat together over hot water until thick enough to spread.

Cut fillets in halves. Brush fillets, tomatoes, and sweet potatoes with one-half of melted butter. Season with salt and pepper. Sprinkle lemon juice over fish and dust with paprika.

Arrange fish and vegetables on the smokeless broiler pan of the electric oven. Turn oven switch to broil. Set temperature control to 350° F. Place broiler pan in upper part of oven. Broil for approximately 20 minutes, brushing remainder of butter over mixed grill during broiling period.

OLD FASHIONED SPICED COOKIES

1/2 cup shortening
1/2 cup molasses
1/2 cup sugar
1 egg
2 1/2 cups (all-purpose) flour
1 teaspoon salt
1/2 teaspoon soda
1/2 teaspoon ginger
1/2 teaspoon cloves
1 teaspoon cinnamon

SPICE CAKES

1/2 cup shortening
2 cups cake flour
1 1/2 teaspoons baking powder
1/2 teaspoon soda
1/2 teaspoon salt
1 teaspoon cinnamon
1 teaspoon nutmeg
1/2 cup dates cut in small pieces
1/2 cup seedless raisins
1 cup brown sugar
1 egg
1/2 cup sour or buttermilk
7 minute frosting
Cocoanut

Method: Put the shortening and molasses in a saucepan big enough to be used as a mixing bowl. Heat, stirring constantly. When fat has melted remove from heat and stir in sugar, cool. Then beat in egg and remaining ingredients sifted together. Chill and roll out very thin, cut with fancy cutters, place on large baking sheet, decorate with hard candies, nuts or cocoanut and bake in a moderate oven (375 degrees) for 10 to 15 minutes. Makes 5 to 6 dozen cookies.

Method: Soften shortening by placing it in a mixing bowl in a warm place. Sift together twice, the flour, baking powder, soda, salt, and spices. Sprinkle dates and raisins with 2 tablespoons of dry mixture. Stir in softened shortening, the brown sugar, egg and dry ingredients and milk alternately.

SAVORY PORK CHOPS

2 tablespoons chili sauce
2 tablespoons catsup
2 tablespoons lemon juice
1 small onion, finely grated
1/4 teaspoon dry mustard
1/4 teaspoon pepper
1/2 teaspoon Worcestershire sauce

APRICOT FLUFF

1 cup canned apricots (drained)
1/2 cup sugar
5 egg whites
1/2 teaspoon lemon extract
1/4 teaspoon salt

Place apricots and sugar in a saucepan on the surface unit of the electric range. Turn switch to high heat. Boil mixture to a marmalade consistency (about 5 minutes). Cool.
Beat egg whites until stiff and fold in the apricot mixture. Add lemon extract and salt. Turn mixture into a greased casserole. Place in cold electric oven. Turn oven switch to bake. Set temperature control to 300° F. Bake about 40 minutes.

FOOD SERVICE
To make your living easier, pleasanter, better.

SIX DELICIOUS FLAVORS

JELL-O pkg. 5 1/2c

Butter 40c
Fresh Eggs doz. 34c
Cheese 17c
Vinegar 25c
Coffee 17c
Cocoa 13c
Shred. Wheat pkg. 11c

Wesson Oil
MAYONNAISE MAKER
1/2 gallon oil for 74c

Asparagus Tips Del. picnic can 12c
Tomato Juice DEL MONTE can 6c
De Luxe Plums Del No. 2 1/2 can 10 1/2c
Garden Peas DEL MONTE No. 2 EARLY can 12c
Kipper Snacks KING GEORGE No. 1/4 cans 10c
All Bran KELLOGG'S 18-oz. pkg. 17c
Deviled Meat LIBBY'S No. 1/4 cans 10c
Spaghetti ENCORE PREPARED 3 1-lb. cans 17c
Peanut Butter SULTANA 1-lb. jar 12c
Soap GRANULATED CASTILIAN large 23c
Doris Jams ASSORTED 38-oz. jar 25c
Chocolate BAKER'S Premium 1/2-lb. cake 12c
Pure Vanilla RAJAH 4-ounce bottle 25c
Cigarettes Camel, Chesterfield, Lucky Strike, Old Gold etc. 10c
Cracker Jack "Children love it" 3 large pkgs. 10c
Grape Nuts "Breakfast Food of Millions" pkg. 15c
Tomato Sauce Santa Cruz 3 8-oz. cans 10c
Molasses AUNT DINAH No. 1/2 can 10c
Tomatoes CALIFORNIA 3 No. 2 cans 25c
Soap Chips Crystal White 5-lb. pkg. 30c
Bon Ami DE LUXE can 19c
Mazola Oil "A pure cooking & salad oil" pint can 20c
Ginger Ale YUKON CLUB 22-oz. bottles 15c (Plus Deposit)

FLAVOR-FAMED MEATS

CUDAHY'S PURITAN HAMS SKINNED Whole or Shank Half lb. 29c
Shank End lb. 23c; Butt End lb. 29c

WILSON'S EASTERN SUGAR-CURED BACON lb. 32c

LAMB SHOULDER lb. 15c
SLICED BACON lb. 19c
GROUND BEEF FRESH LEAN lb. 12 1/2c
SHORTENING "Snow-White" Bulk 3 lbs. 29c

GRAIN-FED "BRANDED" STEER BEEF ROASTS

CENTER CUT SHOULDER OR 7-BONE CHUCK "BEST CUTS" 14c lb.

PRIME RIB FIRST FIVE RIBS "BEST CUTS" lb. 19c

A & P FOOD STORES
1319 SARTORI AVENUE, TORRANCE

HERE'S Something!

Housewives! Cooks!

Every housewife and every cook—good or bad—has some pet recipes of which she is justly proud... some "special dish" that the entire family likes and that guests always get when they come for dinner and always rave about.

The Herald wants to hear about these recipes, regardless of what they contain or what they turn out to be. Herald readers want to hear about them.

So for a limited time, the Herald will give away FREE each week TWO tickets to the Torrance Theatre to the reader who sends in a recipe that is published on these pages under the heading of the "Recipe Forum."

Send in as many as you like. For each recipe published you will receive TWO tickets. Either bring them in or mail them and the tickets will be mailed to you. Do it today!

DR. COWEN
says!
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SPECIALS FOR FRIDAY, SATURDAY, AUG. 21, 22

These are Harvest Food Days. Buy Associated and Reap a Real Harvest of Helps for Happy Homes.

WHITE KING SOAP 3 for 10c
MINUTE TAPIOCA 12c
N. B. C. Shredded Wheat 12c
SCOTT TOWELS 2 for 19c

At Least 6 Extra Fillings No. 2 Pkg.
LESLIE'S SHAKER SALT 2 pkgs. 15c

WALDORF 2 Rolls 9c
Scott Tissue 3 for 20c
MISSION BELL Soap, 3 for 14c
Grape Nuts Flakes 10c
ALBER'S ROSEWARE OATS Lg. Pkg. 24c
ALBER'S CORN MEAL 20-oz. pkg. 10c

POST TOASTIES 7c

THRIFTEE Salad Dressing Pt. 17c Qt. 26c
ALBER'S Pearls of Wheat 19c
BLACK SWAN SALMON Tall Lb. Can 2 for 25c
Our Own Special Blend COFFEE, lb. 17c
DOLE'S PINEAPPLE No. 2 Tall Can 12 Long Spears 19c
DOLE'S PINEAPPLE No. 2 1/2 Can Pineapple Gems 21c
GOLD MEDAL Spaghetti & Macaroni 1-Lb. Cellophane Pkg. 2 for 25c
VAL VITA TOMATO SAUCE 3 for 10c
DINETTE Vegetables for Salad No. 1 Can 10c
LYNDEN'S Chicken and Noodles 16-oz. Glass 25c

Lipton's TEA 1/2-Lb. Black... 22c
1/2-Lb. Green... 17c
ICED TEA GLASS FREE WITH EACH 1/2-LB.

Tune in on "The Corner Store Philosopher" Radio Program, Every Tuesday and Thursday, 6:45 p. m., Station KHJ. Also KFAD, 6:45 every evening.

YOUR ASSOCIATED GROCERS

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